

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1-31. (Cancelled.)

32. (Currently Amended) A method for treating a patient suffering from increased blood sugar comprising the steps of:

- a) determining whether a patient is in a fasting or postprandial condition;
- b) in case the patient is in a fasting condition, determining said patient's fasting blood sugar value, and if said patient's fasting blood sugar value is  $\geq 110$  mg/dl, administering to said patient a composition comprising distillers grains which have been ~~fermented with yeast and also have been~~ fermented with a yogurt culture and/or a butter culture in an amount effective to lower said patient's increased blood sugar value;
- c) in case the patient is in a postprandial condition, determining said patient's postprandial blood sugar value and, if said patient's postprandial blood sugar value is  $\geq 140$  mg/dl, administering to said patient a composition comprising distillers grains which have been ~~fermented with yeast and also have been~~ fermented with a yogurt culture and/or a butter culture in an amount effective to lower said patient's increased blood sugar value.

33. (Previously Presented) The method of claim 32, wherein the distillers grains have a residual starch content of a maximum of 4% by weight based on the total weight of said distillers grains.

34-36. (Cancelled).

37. (Previously Presented) The method of claim 32, wherein said distillers grains were produced by a process comprising a) taking the distillers grains pre-fermented with yeast directly from the still, b) thickening said distillers grains taken directly from the still without drying them, and c) fermenting said thickened distillers grains with milk and yogurt culture and/or butter culture.

38. (Previously Presented) The method of claim 37, wherein said distillers grains are

a) thickened to approximately 15 to 17% dry mass at a pressure of 100 to 800 mbar,

b) then mixed with a milk already inoculated with the yogurt culture and/or butter culture,

c) fermented with a yogurt culture for 10 to 20 hours at a temperature of 38 to 48°C or fermented with a butter culture for up to 36 hours at a temperature of 18 to 24°C and, thereafter,

d) cooled and mixed with milk or milk concentrate to temperatures below 15°C.

39. (Previously Presented) The method of claim 32, wherein the distillers grains are administered in a daily dose of 100 to 400 g.

40. (Previously Presented) The method of claim 39, wherein the distillers grains are administered in 2 to 5 individual daily doses.

41. (Previously Presented) The method of claim 40, wherein the distillers grains are administered in viscous form.

42-46. (Cancelled).